

Baked Chimichangas

POINTS® Value: 4

Servings: 8

Ingredients

8 oz cooked lean ground turkey
1 cup chopped onions
1/2 tsp minced garlic
1 cup Pace Chunky salsa
1 tsp Durkee Chili Seasoning Dry Mix
8 Chi-Chi's Flour tortillas, 6-inch, (2 pts each)
1/4 cup reduced-fat sour cream

Instructions

Heat oven to 475 degrees F. Spray a 9 x 13-inch baking dish with olive oil-flavored cooking spray.

In a large skillet sprayed with olive oil-flavored cooking spray, brown meat and onion. Stir in garlic, 1/2 cup salsa, and chili seasoning. Lower heat and simmer for 5 minutes. Spoon 1/4 cup meat mixture into center of each tortilla.

Lightly spray tops with butter-flavored cooking spray.

Bake for 12 to 14 minutes or until golden brown.

For each serving, place a chimichanga on a serving plate, spoon 2 tablespoons salsa and 1 tablespoon sour cream over top.

Suggestion: Serve with a side of fat free refried beans tops with low-fat or fat free shredded cheese.